

VISIT MALAYSIA YEAR 2014

Situated in the heart of Southeast Asia, Malaysia is a vibrant destination with a diversity of cultures and traditions. This tropical paradise boasts pristine jungles, sun-drenched beaches and magnificent modern landmarks. There is something to charm every visitor, be it a nature-lover, sun-seeker or an avid shopper. We invite you to be our guest in the year 2014, to enjoy a memorable holiday unlike any other.

Come, visit Malaysia!

Enjoy a Sumptuous Array of Tastes and Flavours

Malaysia has some of Asia's finest cuisine, given the wide variety of cooking styles and cultural influences. Here, visitors can savour not one, but an irresistible variety of tastes and flavours. Enjoy the best from the kitchens of various communities, such as Malay, Chinese, Indian as well as the indigenous people. The successive colonial influences and intermarriages have led to the birth of unique communities such as the Baba & Nyonya and Malaysian Portuguese, famed for their gastronomic delights and specialties. The gastronomic journey is endless in Malaysia!



Malaysian Culinary Scene

- International events such as Fabulous Food 1Malaysia
- Countless dishes and cooking styles
- Availability of *halal* food
- A variety of dining experiences, from exclusive gourmet creations to hawker fare
- World-famous local specialties such as *satay*, *nasi lemak* and *roti canai*
- 24-hour restaurants



MINISTRY OF TOURISM AND CULTURE,
MALAYSIA

TOURISM
MALAYSIA

TOURISM MALAYSIA HEAD OFFICE

Malaysia Tourism Promotion Board (Ministry of Tourism and Culture, Malaysia)
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Tel: 03-8891 8000 • Tourism Infoline: 1 300 88 5050 (within Malaysia only)
Fax: 03-8891 8999 • E-mail: enquiries@tourism.gov.my
Website: www.tourismmalaysia.gov.my

TOURIST INFORMATION CENTRES

JOHOR

Bangunan Sultan Iskandar
Johor Bahru, Johor
Tel: 07-227 0822 / 1822

JB Sentral
Johor Bahru, Johor
Tel: 07-224 4133 / 218 8070

Tanjung Belungkor
Kota Tinggi, Johor
Tel: 07-827 6500

Johor Premium Outlets
Kulai Jaya, Johor
Tel: 07-590 9140

KEDAH

Bukit Kayu Hitam
Kedah
Tel: 04-922 2078

Langkawi

Langkawi International Airport
Kedah
Tel: 04-955 7155

Kuah, Langkawi
Kedah
Tel: 04-966 7789 / 9416

Jetty Point, Langkawi
Kedah
Tel: 04-966 0494

KUALA LUMPUR

KL Sentral Station, Kuala Lumpur
Tel: 03-2272 5823

Malaysia Tourism Centre (MATIC)
Kuala Lumpur
Tel: 03-9235 4848 / 4900

MELAKA

Jalan Kota
Melaka
Tel: 06-283 6220

NEGERI SEMBILAN

R&R Seremban - Port Dickson
PLUS Highway
Negeri Sembilan
Tel: 06-672 2726

PERAK

Lumut
Perak
Tel: 05-683 4057

PENANG

George Town
Penang
Tel: 04-262 2093

Penang International Airport
Penang
Tel: 04-642 6981

SABAH

Terminal 1
Kota Kinabalu International Airport
Sabah
Tel: 088-413 359

Terminal 2
Kota Kinabalu International Airport
Sabah
Tel: 088-447 075

Labuan

Labuan
Tel: 087-423 445

SARAWAK

Kuching International Airport
Sarawak
Tel: 082-627 741 / 742

SELANGOR

Kuala Lumpur International Airport (KLIA)
Selangor
Tel: 03-8776 5647

Low Cost Carrier Terminal (LCCT)
Selangor
Tel: 03-8775 2518

TERENGGANU

Kuala Besut
Besut, Terengganu
Tel: 09-697 3166



FOOD

Endless Tastes and Flavours



KUALA LUMPUR

- ★ 4th best shopping city in the world - CNN, 2012
- ★ 2nd best shopping destination in Asia Pacific - Globe Shopper Index, 2012

MALAYSIA

- ★ 10th most visited country in the world - UNWTO, 2013
- ★ 10th friendliest country in the world - Forbes Online, 2012



Fabulous Food 1Malaysia is a showcase of Malaysian food. It has three segments; Malaysia International Gourmet Festival, ASEAN Food Heritage Trail as well as Street & Restaurant Food Festival.

Must-Try Items on the Menu

Nasi Lemak

A perennial favourite, *nasi lemak* is rice cooked in coconut milk and enhanced with spices such as ginger, star anise and cinnamon. This wholesome dish is served with fried anchovies, boiled eggs, a spicy sauce called *sambal*, fresh slices of cucumber and crunchy groundnuts.

Rendang

Rendang is a thick, dry Malay dish that is made of beef or chicken. It is usually eaten with white rice or glutinous rice (sticky rice). Rendang is a must-have specialty during Hari Raya, a major Muslim festival.

Chicken Rice

Coming from the Chinese kitchen, this delicious rice dish features roasted, steamed or poached chicken. It is served with ginger paste, chilli sauce and soy sauce.



Satay is Malaysia's signature dish. It consists of skewers of meat, barbecued over charcoal fire. Satay is savoured with fresh cucumber and a thick peanut dip.



Did You Know?

Teh Tarik literally means 'stretched' or 'pulled' tea. It gets its name from the art of 'pulling' (or pouring) the tea from one mug to another, to increase the aroma and cool its temperature.



Yong Tau Foo

Yong Tau Foo is a Chinese soup dish with a variety of ingredients such as fish balls, crab sticks, ladies finger, bittergourd and chilli. Vegetables such as bittergourd and chilli are stuffed with fish or pork paste. It can be eaten by itself or with a bowl of steamed rice or noodles.

Mee Rebus

This is a noodle dish with a thick, fragrant gravy. The gravy is made of potatoes, curry powder, salted soybeans and peanuts. It comes complete with hard-boiled eggs which are cut into two halves. The dish is garnished with spring onions, shallots as well as chilli.

Char Kuay Teow

An iconic hawker dish, *char kuay teow* is a type of flat noodles that is stir-fried over high heat with cockles, prawns, chicken and bean sprouts. There is usually a long queue for a plateful of sizzling *char kuay teow*, but food-lovers say that it is well worth the wait!



Nasi Briyani

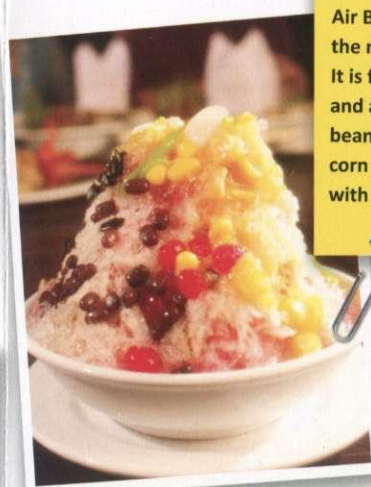
Rich and satisfying, *nasi briyani* is a great choice for rice lovers. Briyani is a special type of rice grain, infused with saffron and turmeric. It is cooked together with chicken, egg or lamb, creating a sensation of aromatic flavours and tastes. *Briyani rice* is served with curry and a traditional yogurt salad.



Rojak

A traditional fruit and vegetable salad, *rojak* consists of chopped cucumber, young mangoes, pineapple, turnip, deep-fried tofu and fritters. It is served with a thick sauce made of shrimp paste. Another variation of Rojak, known as Mamak Rojak, consists of prawn fritters, boiled potatoes, cuttlefish and hard-boiled eggs. It is savoured with a peanut gravy.

Air Batu Campur or ABC is easily one of the most popular desserts in Malaysia. It is filled to the brim with shaved ice and a variety of condiments such as red beans, crushed groundnuts, creamed corn and colourful jelly. It is sweetened with condensed milk and sugar syrup.



Roti Canai

Roti Canai is a crispy Indian pancake which is made from wheat flour. It is easily one of the most popular choices in Malaysian restaurants at any time of the day. Other Indian delicacies include *thosai* and *capathi*.

When you order Roti Canai, don't miss the chance to watch the experts pound, stretch and toss the dough before it is cooked on a griddle.

